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for

GARDEN

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LUMBER

PAPER

FURNITURE


INTERIOR DECORATION

FOOD

*The Bamboo Man*

P. O. BOX 331  
SADDLE RIVER, N. J.

Wonder Crop Of The Future . . . . .



# BAMBOO

## WONDER CROP OF THE FUTURE

Now Available to Supply the Needs of America

Bamboo is truly the wonder crop of the future. Like Asia itself it has been a "sleeping giant" for thousands of years. Although the Asiatic has by native intelligence put the bamboo to endless uses, it has been modern technology that has brought bamboo to the threshold of a glittering future.

Oriental have long used bamboo wood for making furniture, piping water, housing joists, shingles, fishing poles, firewood, lathing, paper pulp, containers, as food, and for myriads of other things. Besides imitating the oriental, Americans have discovered, largely through the research of our Dept. of Agriculture, interested private individuals, and large domestic industrial firms, that bamboo has many other uses. In June of 1957 The President's Commission on Increased Industrial use of Agricultural Products recommended bamboo as a new crop worthy of agricultural research.

One factor not generally known is that many species of bamboo will grow even in the colder sections of the United States. Collectors have grown small plantings of bamboo in northern sections of this country for many years. Even now we are negotiating to obtain a type of bamboo from the Kuriles, north of Japan proper, which is said to be able to withstand temperatures of 40° below zero. Our Yellowgrove variety easily withstands the coldest weather New Jersey has to offer.

Thomas Edison's most successful early incandescent lamps used a carbonized filament of bamboo. Bamboo actually produces more wood pulp per acre than pine and recovers faster after cutting to produce another crop. It is also an ideal crop to supply raw material for the rayon industry. Fresh bamboo shoots are sure to be a popular market vegetable in the future. Mature bamboo trees are an ideal source of summer shade and resilient winter windbreaks. Bamboo panelling has become a rare, sought after wood for interior carpentry and decor. Some bamboos have a coating of natural wax for which a use is sure to be found in the future.

No farm or country homestead should be without a bamboo grove. It is ideal for chicken runs and wildlife refuges and the harvested canes, if not used by the grower, can be sold locally for an additional source of income. As in Asia, the evergreen leaves can also be used as a supplementary forage for livestock.

For the gardener, bamboo is a true exotic. It's slender canes and evergreen lancelike leaves are a sight to behold. The "discovery" of Japanese architecture has brought the demand for this graceful plant to an all time high in landscaping circles. Fresh foliage is used in delightful Japanese type flower arrangements, and the canes are used for stakes, markers, and trellis material. Tall bamboo also makes a delightful background for bright flowering bulbs, annuals, and perennials. Densely grown it forms a perfect windbreak or screen to hide out unsightly places. The bamboo ground covers and hedges are as yet very rare in this country but are destined to become extremely popular as time goes by. We also look forward to bamboo foliage becoming as popular as laurel and other evergreens to commercial florists.



WE PAY ALL SHIPPING CHARGES









## CHARACTERISTICS

Bamboo is a member of the grass family (GRAMINAE, SUB FAMILY BAMBUSOIDEAE) and the fastest growing plant known. Varieties range in size from dwarfs only a few inches high to towering forest giants. I have listed for sale only those varieties which I feel have been thoroughly field tested and which I have in good supply. Other varieties when fully field tested, will be added from time to time. We always welcome new varieties from collectors and will be happy to pay anyone who can supply us.

Bamboos generally show very little top growth the first year, and root divisions will not leap up to fantastic heights during the first year. The reason for this is that the roots must develop and store energy. As each successive year passes, the roots develop more and top growth becomes larger until maximum size is reached. A three-year season, even though not enough for full maturity, is usually enough to reward even the most skeptical of gardeners as to the ability of bamboo to prove itself. Also, the smallest canes are usually the oldest. The new shoots emerge from the ground at the maximum diameter they will ever be and literally leap upward, sometimes several feet a day, until they reach their maxi-

mum height. (Many people claim that a mature bamboo grove can be actually heard growing during the growing season.) After this, even though the cane lives for years it will never increase in size.

Some bamboos are of the clump variety with determinate nonrunning rhizomes, while others spread rapidly because of the vigorous and aggressive habits of their roots.

Bamboo is evergreen. Each spring old leaves are replaced by new leaves through the process of abscission. Heavy winds or extreme cold will cause browning of the leaves but each spring new green leaves will appear to replace the leaves which have "browned".

Many gardeners and growers have been able to grow warm climate varieties of bamboo outdoors north of their normal temperature range. If bamboo is mulched very heavily, it is possible some of the varieties will live through colder temperatures than predicted. It is also interesting to note that newly emerging bamboo shoots are extremely sharp and penetrate heavy mulches easily.

## PLANTING INSTRUCTIONS

When planting, it is best to choose a well drained location in full sunlight or partial shade. A high spot on the bank of a pond or stream is the ideal location, as long as the roots are not left permanently in water. Soil should be preferably slightly acid and of medium fertility, but the plant is not too finicky if well cared for in the beginning. The ideal fertilizers I have found are those rich in organic matter which give sustained feeding over a long period of time without burning. A manure tea, made of one part fresh manure, to three parts water, and left to "cook" for a week, is our old standby. Fresh manure applied over a compost covering is also a good fertilizer.

Planting depth should be about 6 inches excepting with pygmy variety which is planted at a depth of one inch. In extremely dry locations care should be taken that either a light mulch or slightly deeper first planting is employed and that the plant receives plenty of moisture.

During extremely dry periods, irrigation practices should be followed. We have found that light mulching until the first buds appear and heavy mulching afterward is ideal for bamboo. The mulch not only helps retain soil moisture but actually feeds the plant as it decomposes. In very windy locations, shielding or spraying with a suitable plastic coating will help the bamboo through the first few winters. Blankets of snow, no matter how deep, help rather than hinder the bamboos progress.

All herbivorous animals relish both the young shoots and mature leaves of bamboo. Care should be taken that grazing animals do not retard plant growth by eating the leaves. Even though an animal may devour all the foliage off a well rooted plant it is doubtful if it could be killed completely.



In starting a bamboo plantation or grove it is best to space the varieties under 50 feet in height at maturity about 6 feet apart each way. Those over 50 feet at maturity should be spaced about 12 feet apart each way. Each year new shoots will appear in spaces in between and eventually the entire area will be covered. For best results, weeds should be kept down. Heavy mulching of the area to be planted will help since the sharp new shoots can easily penetrate the mulch, and the problem of weeding will be solved. The mulch will also act as a fertilizer as it decays.

Canes are never mature enough for cutting for timber use until the end of their third season and should never be cut before that time if durability is desired. All cutting should be done with a sharp saw and as close to the ground as possible. Care should be taken not to injure the underground rhizomes or surrounding canes when cutting.

We have had very good success with trimming on all of the bamboos. New plants should not be trimmed under any circumstances since the process of photosynthesis, whereby the leaves contribute to growth and development, would be seriously curtailed.

Any bamboo can be grown as a bonsai plant. If the dwarfed bamboo is to be grown along with other plants, restriction of the bamboo root system in some sort of metal container within the planting vessel such as an old tuna fish can will prevent the more aggressive of the bamboos from causing trouble by roots spread.

All indoor plants should receive as much sunlight as possible or the plant may suffer leaf drop. If adequate sunlight is not available artificial light will suffice. A combination of cool white fluorescent light and ordinary incandescent light is usually adequate. Sunny window locations are generally all that is needed.

Plants may be divided after the second year by cutting a new shoot along with roots from the main plant and removing to a new location.



NOTE: We know of no insect pests that seriously attack bamboo. We have never sprayed any of our bamboos to control insect pests and only resort to artificial insect control measures to satisfy requirements of state and national boards of agriculture.

Typical manner in which a running type of Bamboo sends up new shoots.

## BAMBOO AS A FOOD

Health conscious people will be pleased to learn that an established bamboo grove can supply a goodly quantity of chewy fibrous fresh green food rich in phosphorous, thiamine and niacin.

Gourmets also have long known about the tastiness of bamboo as a food. To the uninitiated, the initial impression of the taste of cooked bamboo, is that it resembles fresh field corn or hominy. In the raw state it sometimes resembles raw beans or nuts. In central China and in other parts of the Orient practically every property owner or renter grows bamboo for food.

Depending on the individuals taste preferences, it might be said that bamboo is a slightly acid tasting food, diminishing in acidity as cooking time is lengthened. There are people who actually prefer the slight "bite" in the flavor of some of the bamboos. The Yellowgrove and Golden varieties are extremely popular in the uncooked state since they are not quite so acid as other types.

The edible part of the bamboo is the young shoot or bud cut either just before or after breaking through the surface of the ground. The shoots must be cut before assuming too much growth or the prospective vegetable will turn out to

be an inedible log due to the amazing growth characteristics of bamboo.

The shoot is cut as close to the underground rhizome as is practical and the fibrous end which is closest to the root should be sliced off leaving a tender shoot. The outer sheaths are then removed leaving the tender inner shoot which is the desired vegetable. When sliced in sections ranging from about 1/4 inch near the base and correspondingly thicker near the top the bamboo is ready to be eaten raw or cooked. Sliced bamboo is usually cooked for about 15 minutes or slightly longer. If too tart, a water change after the first 10 minutes of cooking followed by another 10 minutes of cooking will make the vegetable less acid tasting.

When cooked, the bamboo can be used in any recipe calling for spaghetti or noodles or allowed to cool and mixed in salads. Experimentation and trial, will probably provide the user with many uses for the bamboo as a food not listed herein.

NOTE: It is best not to cut bamboo shoots for eating purposes until after the fifth year in order to insure healthier reproduction of new shoots.

## MENUS

Bamboo shoots can be used in any Chop Suey or Chow Mein menu even if not originally included.

## POTATO-AND-BAMBOO SALAD

- |                              |                                   |
|------------------------------|-----------------------------------|
| 2 cups diced cooked potatoes | 1 cup finely cut parboiled bamboo |
| 1 1/2 tsp. salt              | 2 tsp. chopped onion              |
| 1/2 cup French dressing      | 1 cup cooked salad dressing       |
| 1 cup finely cut celery      | 1/2 cup diced cucumber            |

Add the salt and the French dressing to the potato and chill. Add the celery, bamboo, onion and cooked salad dressing. Mix together carefully to avoid breaking the potato. Add the cucumber and serve on crisp lettuce. Bamboo may also replace the celery wholly or in part, if desired.

## WAR MEIN

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 1/2 cup butter                        | 8 oz. cooked bamboo shoots          |
| 1/2 lb. lean veal, cut in thin strips | 1 cup water, chestnuts, sliced thin |
| 1/2 lb. lean pork                     | (If not available use another 4     |
| 1 small onion, chopped                | oz. bamboo shoots)                  |
| 2 tsp. salt                           | 1 can Bean Sprouts, drained (If     |
| 1/2 tsp. pepper                       | not available, 1 cup fresh spring   |
| 2 cups chopped celery                 | endive or Swiss chard may be        |
| 1 cup hot water                       | used)                               |

## THICKENING AND FLAVORING:

- |                    |                     |
|--------------------|---------------------|
| 2 tbsp. cold water | 1 tsp. sugar        |
| 2 tbsp. cornstarch | 1 tbsp. Brown Gravy |
| 1 tbsp. Soy Sauce  |                     |

Melt butter in a skillet. Add meat and onion; cook for 2 minutes. Add salt, pepper, celery and hot water. Cover, bring to boiling point and cook 5 minutes, stirring occasionally. Add Bamboo Shoots, Water Chestnuts and Bean Sprouts. Mix thoroughly and bring to boiling point. Combine thickening and flavoring ingredients; add to meat mixture. Stir lightly and cook 2-3 minutes. Serve over hot, cooked egg noodles or Vermicelli noodles. Garnish with hard-cooked egg slices and chopped green onion.

## SAUTEED BAMBOO

- |                                |             |
|--------------------------------|-------------|
| 2 tbsp. butter or other fat    | 1 tsp. salt |
| 3 cups sliced parboiled bamboo | Pepper      |

Heat the fat in a frying pan, add the bamboo, sauté for about five minutes until slightly brown, and stir occasionally. Add the seasoning and serve on hot cooked rice with a cheese sauce.

## BAMBOO-TUNA SALAD

- |                              |                                |
|------------------------------|--------------------------------|
| 1 7-oz. can tuna, drained    | 1 cup cooked bamboo shoots cut |
| 1 small onion, chopped       | fine                           |
| 1 cup diced celery           | Dash pepper                    |
| 1/2 cup chopped green pepper | 1 tsp. Soy Sauce               |
| 1 tsp. salt                  | 1/2 cup mayonnaise             |

Combine ingredients and mix lightly. Serve on crisp salad greens. Garnish with paprika.

## SPECIALTY OF THE HOUSE

- |                                |                    |
|--------------------------------|--------------------|
| 2 tbsp. bacon fat or margarine | 1/2 tsp. pepper    |
| 2 cups fresh peppers           | 1 tsp. salt        |
| 1 cup fresh onions             | 6 oz. tomato paste |
| 2 cups fresh bamboo shoots     |                    |

An easy meal to cook. On a hot pan melt bacon fat or margarine and then fry onions for 3 minutes, browning slightly. Turn down heat, then add peppers, and raw or cooked bamboo shoots sliced thin, sprinkle salt and pepper over top and add tomato paste, then allow to simmer over low heat for 25 minutes. No water is needed since fresh vegetables will supply their own. This is an excellent side dish along with scrambled eggs to constitute a meatless meal. Also excellent when fried sausage or other cooked meat is added right in with mixture just before finish of cooking.

INSTRUCTIONS WHEN ORDERING  
WE PAY ALL SHIPPING CHARGES

Most of our plants are sold as root divisions without any top foliage at all. These stand a much better chance of survival than plants shipped with top foliage. As a courtesy to our customers we ship several varieties with top foliage. These must be cared for very diligently and watered daily with care being exercised to avoid overexposure to strong winds or sun till plant matures.

We guarantee all our plants to be alive and healthy when received by the purchaser. Since we have no control over after treatment this is the extent of our guarantee.

Sometimes plants shipped with top growth appear dead on arrival. This is not so. The plant is just in a dormant state and will live if cared for.

IMPORTANT — When directions are followed, your bamboo will grow. But it is important that the young bamboo plant is watered regularly the first year.

We will not be liable for any more than the original cost of the plant. Ultimate height of plants vary according to climate and soil conditions.

The following price list cancels all previous lists.



# PLEASE ORDER BY NUMBER

## VARIETIES SOLD BY ROOT DIVISIONS

**Item No. 75 — BAMBUSA MULTIPLEX #1 — *B. Disticha*.** Fernleaf clump type. Reaches about 10 feet in height. Numerous tiny green leaves, silvery underneath, about 3/4 to 1 1/2 inches long, densely packed. Excellent for screening or hedge purposes in the South or as a tub plant in the North. Stands temperatures down to 16° with little injury. A beautiful, delicate appearing plant.

**Root divisions \$3.50 each**  
**Two for \$6.00**

**Item No. 76 — BAMBUSA MULTIPLEX #2 — *B. Argentea*.** Compact clump bamboo. Slightly more cold resistant than #1. Foliage broader than #1. Reaches heights of about 15 to 25 feet. Good for screening purposes in the South or tub planting indoors. Should not be allowed to be exposed to less than 15°. Vigorous grower.

**Root divisions \$3.00 each**  
**Two for \$5.00**

**Item No. 77 — BAMBUSA MULTIPLEX #3 — *B. Argentea Striata*.** Variegated silver-stripe clump bamboo. Similar to #2 except that canes are green, striped with yellow near the base and small leaves are variegated with whitish stripes. A beautiful specimen plant.

**Root divisions \$4.00 each**  
**Two for \$7.00**

**Item No. 78 — BAMBUSA MULTIPLEX #4 — *B. Verticillata* or Golden Striped Bamboo.** Very handsome tall growing clump type that will reach 30 feet. Has striking green canes striped with golden yellow to pink yellow. Hardy to about 16°. Grows well in tubs or outdoors in the South. Vigorous grower, very stately and striking in appearance.

**Root divisions \$4.00 each**  
**Two for \$7.00**

**Item No. 79 — YELLOWGROVE — *Phyllostachys Aureosulcata*.** This is one of the finest of the bamboos for hardiness and beauty. Reaches heights of about 33 feet and is very hardy below zero. A temperature of 18° below zero and plenty of other sub zero weather didn't faze my plants a bit. Young shoots are entirely without bite and are sometimes even eaten raw. Wood is hard and tough. An ideal plant to supply supplementary forage for livestock when mature. Everyone should have a planting of this variety since it will provide an endless supply of tough supple garden stakes and canes as well as plenty of tasty shoots.

**Root divisions \$3.00 each**  
**Two for \$5.00**

**Item No. 80 — GOLDEN — *Phyllostachys Aurea*.** Sometimes called fishpole bamboo. Similar to yellowgrove but possibly not quite as hardy although it does survive to at least 4° below zero. Reaches heights of slightly less than 30 feet. Wood when mature and thoroughly cured is especially hard and bonelike and is very popular commercially. Shoots are sometimes eaten raw. Also a prolific source of stakes, markers, and trellis material. Canes are extremely straight.

**Root divisions \$3.00 each**  
**Two for \$5.00**

**Item No. 81 — GIANT JAPANESE TIMBER — *Phyllostachys Bambusoides* or *Madake*.** Reaches heights of 80 feet and diameters of 6 inches under proper conditions when mature. One of the most promising of all bamboos. Relatively straight growth habit, very hard wood, very prolific in production of edible shoots. Slightly acid in the raw state. Minimum temperature tolerance at least 0°. Late sprouter.

**Root divisions \$4.00 each**  
**Two for \$7.50**

**Item No. 82 — HA-CHIKU — *Phyllostachys Nigra Henonis*.** Graceful giant hardy bamboo of the running type. Called by some naturalists the loveliest of the bamboos. A hardy, aromatic variety that reaches 50 feet in height and 3 1/2 inches in diameter. Wood is thin but very tough. This is a first cousin to Black Bamboo, only much taller and harder. Shoots are acid but very fragrant when cooked. A rare, tough variety, hardy to at least 4° below zero.

**Root divisions \$4.00 each**  
**Two for \$7.50**

**Item No. 83 — HEDGE BAMBOO SASA KUMASACA —** Dwarf and extremely hardy bamboo for specimen planting. Small pointed leaves, reaches 2-3 feet in height. A must for Japanese gardens or for dense ground cover.

**Root divisions \$4.00 each**  
**Two for \$7.50**

**Item No. 84 — PYGMY BAMBOO SASA PYGMAEA —** Extremely hardy fast spreading ground cover. Can be mowed or left alone. Grows well in sun or shade. Reaches about 10 inches in height. Designed soon to be one of the most popular of all ground covers. Supply limited.

**Root divisions \$2.00 each**  
**Three for \$5.00**

**Item No. 85 — BROAD LEAF GROUND COVER SASA TESSELLATA —** Rare low growing very hardy Chinese variety. Reaches heights of about 3 feet with wide leaves about 2 feet long. Hard to get started but a lovely exotic once established. Supply limited.

**Root divisions \$4.50 each**  
**Two for \$8.00**

**Item No. 86 — NARIHIRA — *Semiarundinaria Fastuosa* —** A native Japanese tree type bamboo. Very stately and very easy to control. Strictly an ornamental since the wood isn't too strong, but a real beauty. Shoots tasty. Reaches 25 feet in height and hardy to about 4° below zero.

**Root divisions \$4.00 each**  
**Two for \$7.50**

## SPECIMEN PLANTS — WITH FOLIAGE

**SPECIMEN PLANTS —** These plants are sold with tall canes for landscaping purposes in the South or for those who need plants with tall canes for indoor displays. We have listed below, bamboos sold bare root with tall canes. With the exception of Metake, they probably will not survive outdoors below 15° above zero.

**Item No. 87 — METAKE — *Pseudosasa Japonica* or *Arundinaria Japonica*.** Hardy fast spreading variety. Sold only in 4 foot high clumps of from 6 to 12 canes each. See listing under those sold with top foliage.

## MIRACLE SPREADING — HARDY BELOW ZERO SCREENING BAMBOO

**Item No. 87 — METAKE also known as Arrow Bamboo — *Pseudosasa Japonica* and *Arundinaria Japonica*.** A hardy sub zero type of bamboo with handsome large foliage. Spreads like mad supplying tasty shoots for eating, a quick screen, or many canes for the garden or farm. Reaches about 15 feet in height. A wonderful erosion control plant, ideal for steep banks or game preserves. Once established it spreads amazingly fast so we don't recommend it for small gardens unless control measures are taken either by metal or masonry enclosures or constant root pruning. To control it in a small area we recommend sinking an old oil drum in ground with bottom punctured and planting clump inside the drum.

Healthy 4 1/2 foot high clumps  
of about 6 to 10 canes.

**\$7.50 per clump**  
**Two clumps for \$13.00**  
**Five clumps for \$25.00**  
**Twenty-five clumps for \$100.00**

**Item No. 88 BAMBUSA MULTIPLEX #1 — \$ 7.50 each**  
**Item No. 89 BAMBUSA MULTIPLEX #2 — 7.50 each**  
**Item No. 90 BAMBUSA MULTIPLEX #3 — 10.00 each**  
**Item No. 91 BAMBUSA MULTIPLEX #4 — 9.00 each**

CLUMPS OF 6 TO 10 CANES

**CAUTION:** Plants arrive semi-dormant, will give heavy foliage with proper care.

Wonder Crop Of The Future . . . . .



**BOX 331**  
**SADDLE RIVER**  
**NEW JERSEY**